# To Spend $7,000,000 At Colonial Williamsburg

Williamsburg, Va.- Construction of a new information center development north of the restored colonial area here will be commenced immedidately and is expected to be in operation by early 1957, Kenneth Chorley, President of Colonial Williamsburg announced today.

Under study for the past seven years, and expected to cost more than $7,000,000, the new development is designed to provide a central point for information, visitor facilities and historical orientation. Included in the 40 acre area will be a permanent Information Center, two school dormitories, a cafeteria, a motor hotel, a swimming pool and parking areas for more than 1,000 cars.

The new Center will replace the present temporary Reception Center as the main introduction point to the colonial area. Located northeast of the Governor's Palace, the new center will be in the wooded tract between U. S. Route No. 60 and the Colonial Parkway entrance from Yorktown. It will be within walking distance of the restored area.

"The new Information Center and the other supplementary facilities are essential to the attainment of Colonial Williamsburg's educational objectives," Mr. Chorley commented. He added: "Visitation has been increasing at the rate of 6 per cent annually and by 1960 our conservative estimate is that more than a million people a year will visit Williamsburg. So that these visitors will continue to have an opportunity to enjoy the historic city in fullest measure, it has become necessary to expand our facilities."

The new Information Center, a structure of 900,000 cubic feet, will be the principal building of the development. It will contain twin 250-seat theatres in which an historical moving picture on wide film will be projected on large 60 x 30 foot screens.

The half-hour historical film will be shown admission free in both theatres throughout the day. It will be produced especially for the new Information Center and will utilize wide-screen techniques which incorporate advanced principles of optics and stereophonic sound.

Two dormitories to accomodate visiting school groups at minimum rates are included in the plan. Last year 50,000 school children from 955 schools throughout the country visited Williamsburg and a large and continuing increase is expected in the future.

A quarter mile to the rear of the Information Center and separated by a broad green mall will be a motor hotel. To be known as the Williamsburg Motor House, it will be located in a pine grove a quarter mile from the nearest highway, will be built around a spacious green about the size of the Governor's Palace Green and will include a swimming pool and cafeteria. The cafeteria will permit serving hot meals to school groups at minimum prices.

Free busses will provide visitor transportation. Commenting on this Mr. Chorley stated: "For some years the City of Williamsburg and Colonial Williamsburg have been concerned over traffic congestion in the historic area. One of the purposes of the new development is to solve this problem by providing ample parking areas and encouraging use of free bus transportation to, from and through the restored area. This is an enlargement of an experiment started four years ago which provides bus transportation through the restored area. To date 2,500,000 visitors have used this free service. Additional busses commensurate with future needs will be provided."

Designed by the Colonial Williamsburg architectural division and the New York architectural firm of Harrison and Abramovitz the entire development will be of modern design utilizing native brick and large panoramic windows. Completion date has been set for April 1, 1957.

National Airlines plans a $95,---,-000 program.

## COMMENT ON SPORTS

By Pete Fritchie

Washington.- Bobo Olson hit the deck for the count in his last go, but it might not be as easy for the next man to turn that trick as it was for Archie Moore. And it may be that the "next man" will be Sugar Ray Robinson.

The Sugar Man took the measure of Rocky Castellani, the number one middleweight challenger, this month, by a hair's breadth, in what must have been a pleasing go for Robinson's fans. But Olson is still the champ.

Robinson beat Bobo once before, and if he meets the champion, again, Olson will be out to keep that beating from being repeated. And there is one main difference between Olson and Castellani that makes it highly improbable that Robinson will win back his middleweight crown.

Bobo hits hard enough to put Sugar Ray away, Castellani—had he been the killer type—would have caught Robinson in the sixth round of their recent fight He connected with a solid shot near the start of that stanza and Robinson had to take nine on the floorboard.

But, weary as he was, Ray managed to stay alive, for the rest of that round. Castelalni let him get away. And, in the tenth, When Rocky had to show some zip, if he was to win, he seemed tired out. It may be that Robinson's body punches were beginning to tell.

If Bobo meets Robinson again (and it is not final as this is written) we will take Olson on a K. O. Olson knocked down the likes of Joey Maxim twice with heavy stuff. He was trying that kind of stuff on Archie the other day when the old gaffer stepped in there and gave him the celaver.

But Robinson isn't the man Archie Moore is, today. And he can't call on the thunder Archie has in both hands. That means Robinson will be hit much more often and possibly harder by Olson, than he was by Castellani. So if you're picking a winner take Robinson on theory that he can win early. That's the way fight this one.

If it goes fifteen, the wil run out of dextrose.

### LEAPING LENA?

Houston, Texas.- While mer was sitting in his for a red light to change car plunged off the roof story parking garage Raemer's car. The longed to Elvin Steen, it up on jacks while repairs. He forgot the running and in gear down off the jacks. "It Steen said. Raemer but his car was a mess.

Every time we see "Ladies-Ready-to-Wear-C think it is about time. Spoke.


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... Meat Casserole

... veal ... lamb ... pork ... celery ... onions ... cones ... garlic ... cummin ... majoram ...spoons salt ...tabelspoons water ...spoon white vinegar

... four kinds of meats into ...hunks, then slice in 1/4 ... Cut all the vegetables ... Tie the pepper cones, ... garlic, cummin and mar... a little cheesecloth sack, ... of the different meats and ... into a medium sized ... Sprinkle with salt and ...ese cloth in the center ...erole. Pour in water and ...ver casserole tightly and ... 1 1/2 hours in an over ... Fish out the cheese... before you serve it.

Quick Casserole

...bed veal
... chopped onion
...hopped celery
...ups cooked rice
... can condensed chicken
...spoons soy sauce fat.
...meat in a small amount of ...dd onion, and celery. Cook ...en. Add rice, chicken soup, ...uce. Mix lightly. Pour in...art casserole. Cover. Bake ... 350 degrees 1 hour.

### Eggplant Casserole

1 1/2 cup butter or margarine
2 small onions, thinly sliced
1 clove garlic minced
1 No. 2 can tomatoes
1 teaspoon salt
1 6 oz. can tomato sauce
1 teaspoon sugar
1 teaspoon oregano
Pepper to taste
1/2 cup water
2 7 oz. cans tuna, drained
1 medium sized eggplant, peeled and cut in 1 1/2 inch slices
2 tablespoons grated Parmesan cheese.
1/4 lb. Mozzarella cheese thinly sliced.

Melt 2 tabelspoons butter over medium heat. Add onions and garlic and cook until onions are tender. Add tomatoes, tomato paste, salt, sugar, oregano, pepper and water. Cook over low heat 25 minutes. Break tuna into large pieces with a fork and add to sauce. Meanwhile melt remaining butter over medium heat. Add eggplant and saute until golden brown on both sides. Alternate layers of eggplant and tuna sauce, Parmesan cheese and Mozzarella cheese in a greased baking dish. Bake 30 minutes in an oven 375 degrees.

### Creole Casserole

1 1/2 lbs. pork, cubed
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1 cup mushrooms and lijuor
1 11-oz. can condensed tomato soup
1 cup water
1 tablespoon molasses
2 teaspoons salt
1/2 teaspoon pepper
2 tablespoons chopped parsely
1 8-oz. package noodles

Brown pork in a small amount of fat. Add celery, onion and green pepper; cook until onion is golden. Drain off excess fat. Add remaining ingredients except the noodles. Heat to simmering. Cook noodles according to package directions. Drain and rinse. Arrange alternate layers of noodles and meat mixture in a greased casserole. Cover. Bake in an oven 350 degrees for 1 hour.

### College Atheltics Has Share Of Accident Toll

Chicago, Ill.- Dying for dear old Rutgers may be an exaggeration, but college atheltics do account for almost one out of three injuries to college students.

That was revealed by a special study of student injuries at 11 colleges made by the National Safety Council and the American College Health Association and reported in the 1955 edition of the Council's statistical yearbook, "Accident Facts," just off the press.

The study showed that an average of one out of nine students was injured during the school year. Athletics led the list of causes, with residence accidents, recreation, motor vehicle and laboratory the next most important causes.

### GETS OIL INSTEAD OF WATER

Fredonia, Ky.- Farmer Malcom Boone is sorry that the town's projected waterworks drilling for water on his land was uncuccessful, but he's glad in a way, too. Welldrillers struck oil on Boone's land, instead of water, and Boone has leased 296 acres to an oil company which will drill for oil, not water.

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## In FASHION now

Reversibles will be popular this fall. Reversible coats, jackets, hats, skirts, and even fur coats are seen in the leading fall and winter collections. This is good news to the girl on a close budget, for here one garment can have two lives.

One fashion reversible was a magnificant tweed coat on side and a solid wool on the other. Another interesting coat, if not too practical, was made of vicuna and lined with a new mutation mink or vice versa. This bit of beauty was to the tune of nine thousand dollars.

The New York showings emprasize luxury. Fabric, detail, and color will go together to make fabulous looking clothes for the fall and winter. Cut and line have never been so important.

Day-time clothes are neat and well-composed but always with a touch of the season coming through. It is reflected in the day dress of tweed with black satin piping. and the fine sheer wools, cut like a dream, with a minimum of trimming.

The tunic coat is now in appearance. Collars on coats and suits move away from the face. A horseshoe collar gives a new detail to the sport coat. Some double-breasted coats button all the way to the hem.

The fuller coat with ample lines is still in style. Hooded coats are back in fashion, and are seen on evening coats and sport coats, as well.

A politician thinks of the next election; a statesman, of the next generation. —James Freeman Clarke

# Virginia Safety Record Not Among The Best

Richmond, Va.- The summer-long "Slow Down and Live" safety campaign in which Virginia is participating is achieving good results nationally in spite of the heaviest traffic volume in the history of transportation, according to William Greene, chairman of the National Conference of State Safety Coordinators, sponsors of the 101-day highway safety program.

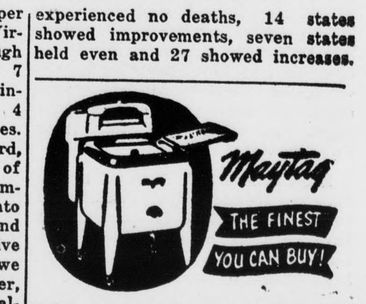
According to virtually complete figures released today by Captain R. B. King, State Police Safety Officer and Coordinator for Virginia, there were 409 traffic deaths during the 78-hour Fourth of July week-end to account for a 3.8 per cent increase nationally.

"This small increase is particular gratifying in view of our tremendous increase in traffic volumes," Mr. Greene said. "If we can continue to hold our fatality experience to this level we can count the 1955 'Slow Down and Live' campaign a success measurable by several score living human beings."

By regions, the Midwest showed a 4.2 per cent reduction and the South Central area one of 3.1 per cent. The Southeast, including Virginia, showed no change, although Virginia's deaths, climbing from 7 to 10, showed a 42.8 per cent increase. Virginia showed also a 4 per cent increase in traffic volumes.

Commenting in Virginia's record, Captain King said, "In mitigation of Virginia's increase, we must remember that last year radar came into use July 1 and both its practical and psychological effect did much to give us a low score against which we were competing this year. However, our record to date must be a challenge that we bend our united efforts to make the program a success in Virginia. Remember, we are not dealing in cold statistics, but in human lives."

Summarizing, he noted that two states and the District of Columbia experienced no deaths, 14 states showed improvements, seven states held even and 27 showed increases.

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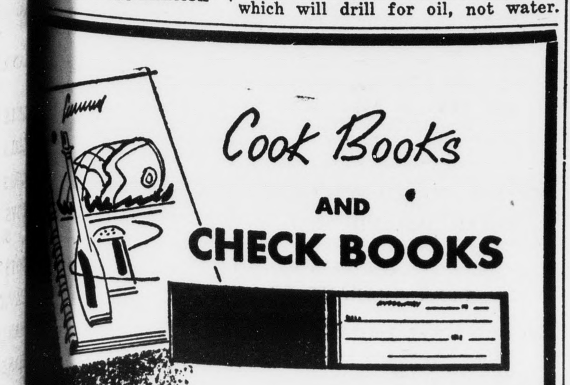
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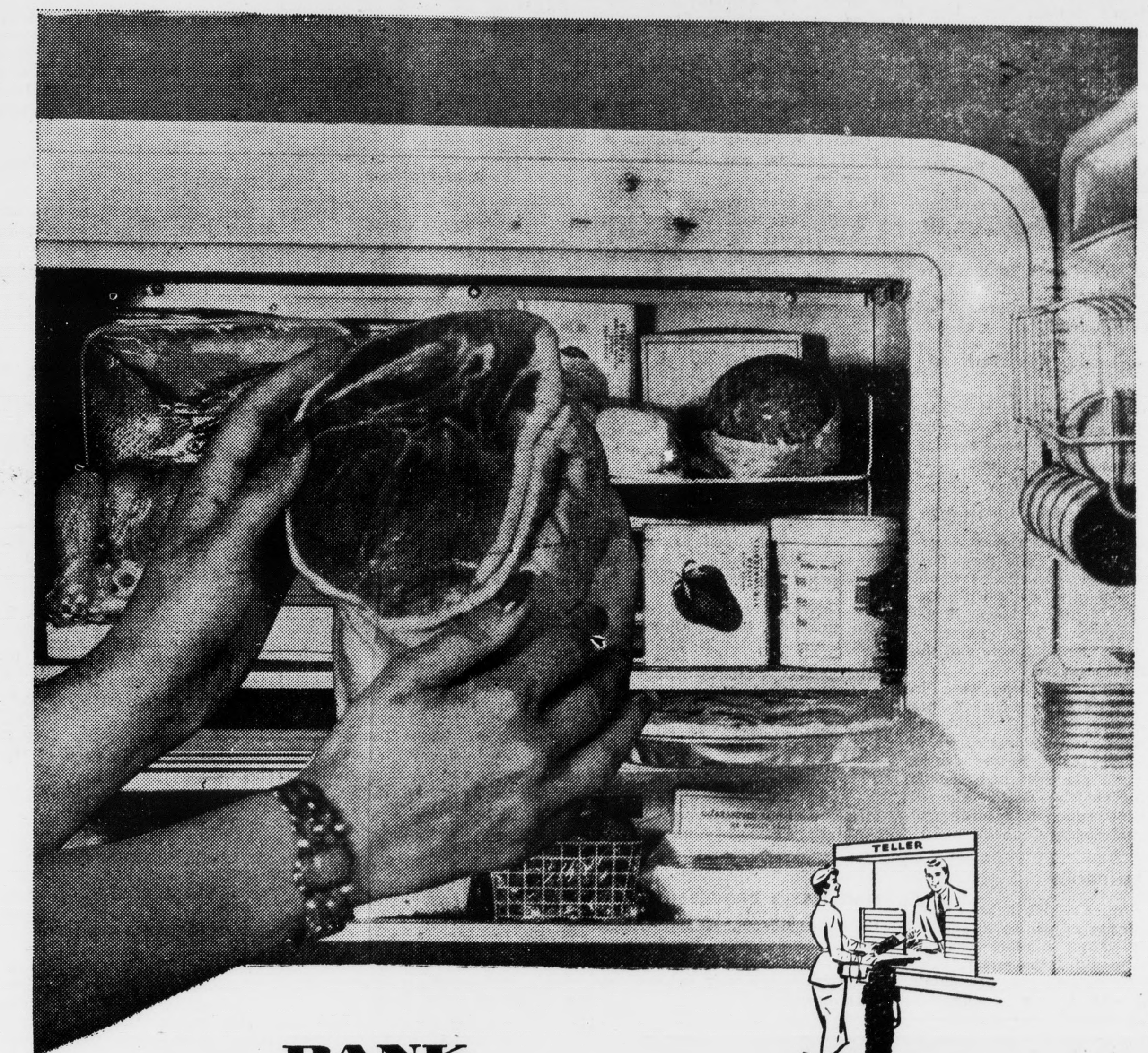


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